



# Testarossa Vineyards

LOS GATOS • CALIFORNIA

## 2003 Fritschen Vineyard Pinot Noir

**93**

points

There's a lot of well-toasted oak on this wine that meshes seamlessly with the bright, intense cherry, pomegranate and spice flavors to produce extreme complexity.

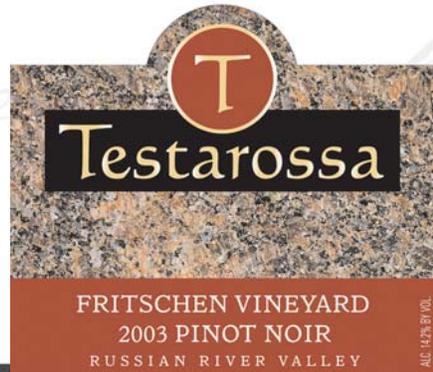
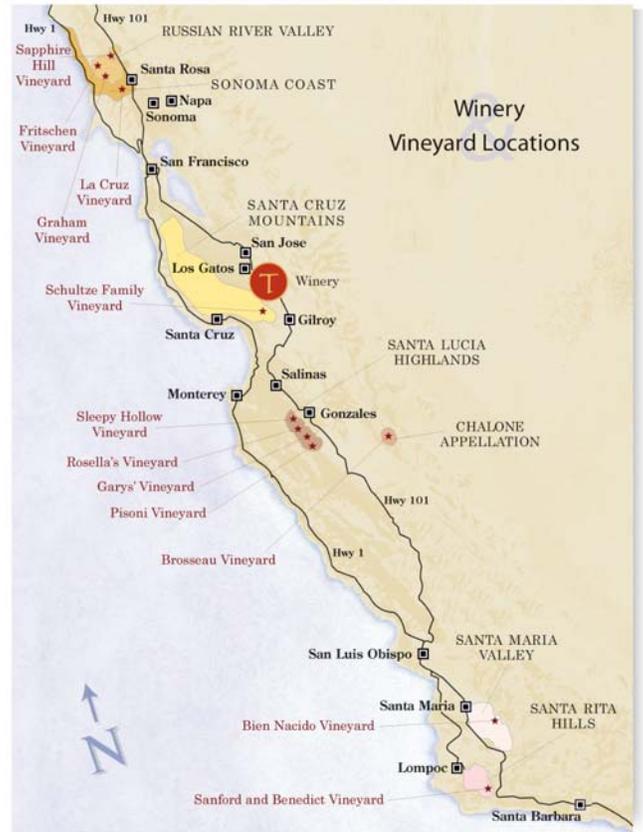
*Wine Enthusiast - October 2005*

**92**

points

A good core of juicy red cherry fruit and cinnamon; some tannin, sweet oak with good structure and balance, long finish. Deliciously complex and flavorful, this is the first Testarossa bottling from this vineyard, and it's a promising one!

*PinotReport - August 2005*



Passion in Every Glass!

# 2003 Fritschen Vineyard Pinot Noir

## Tasting notes from winemaker Bill Brosseau:

Dark red color. Nose of cinnamon and ripe cherry make this wine quite hedonistic early on. Upon taste, this Pinot Noir shines with minerality from the river rock located in the vineyard. This is the first of many excellent Testarossa Pinot Noirs to be made from the Russian River Valley.

### Why is the Fritschen Vineyard special?

In Sonoma County, just across the Russian River from some of the most famous Pinot Noir vineyards in the country, sits John Fritschen's 3-acre hillside vineyard. A perfect location, steep slopes, meticulous farming and exciting new low-yielding clones contribute to incredibly intense flavors. Testarossa's exclusivity with this vineyard makes the Fritschen Vineyard our first "Monopole" Pinot Noir.

### Flavor Profiles: Fritschen Vineyard Pinot Noir

The Fritschen Vineyard offers its own unique expression of classic central Russian River Valley Pinot Noir characteristics. The steep hillsides lead to lower yields that further concentrate the Pinot flavors of red cherry, plum, spice, and a hint of pomegranate. The nose gives lovely violet notes with a wisp of herb and sage. A silky mouthfeel leads to a long elegant finish.

### Testarossa's Style:

#### Complexity, Balance, and Silky Texture

Testarossa's "house style" is to create wines of uncommon complexity for you to enjoy, while maintaining the beautiful balance of natural wine flavors, hints of toasty new oak, a backbone of natural acidity, and silky smooth texture that make our wines feel as good as they taste.

### Testarossa's Special Pinot Noir Winemaking Techniques

It all starts in the vineyard where our winemaker, Bill Brosseau, works with our growers to balance the vines so they produce rich, flavorful, and nutritionally healthy fruit, without over or under stressing the vines. All of the fruit is carefully hand sorted, and a gravity flow process is used throughout fermentation. In the cellar we do an extended pre-fermentation cold-soak, and then use a special strain of yeast in our small custom designed 5-ton stainless steel fermentors.

### Unique Characteristics of the 2003 Vintage

2003 started off with uncharacteristically warm 80-degree weather in January, fooling some of our vineyards into coming out of dormancy two weeks to two months early. As the season progressed, the warm weather did not relent and most of the fruit ripened within a small time frame. The early bud break allowed the grapes to achieve record hang time resulting in wines that show great depth of flavor, color and richness.

Vineyard	Fritschen Vineyard
Appellation	Russian River Valley, Sonoma County
Owner	John Fritschen
Year planted	2000
Acreage (for Testarossa)	3 acres
Yield	1.8 tons per acre
Soil composition	Gravelly loam with abundant rock outcroppings
Elevation	100 feet
Exposure	Southwest facing
Climate	Marine influenced afternoon breezes. Summer highs from 75° to 90° with pre-dawn lows in the 50s.
First Testarossa vintage	2003
Harvest	2003
Sugar	25.9
Total acidity	6.5g/l
pH	3.40
Date harvested	9/10/2003
<b>Bottle:</b>	
Alcohol	14.2%
Total acidity	6.3g/l
pH	3.47
Bottling date	11/18/2004
Time in oak	14 months
Percent new oak	50%
Production	76 cases
Release date	May 2005
Suggested retail price	\$54/bottle
Opt. time for consumption	2005-2013

## 2003 Fritschen Vineyard Pinot Noir

WINE  
ENTHUSIAST  
October 2005

93  
points

"Toasted oak meshes seamlessly with bright, intense cherry, pomegranate and spice flavors to produce extreme complexity."



Testarossa Vineyards

testarossa.com

300-A College Avenue  
Los Gatos, CA 95030  
phone 408.354.6150  
fax 408.354.8250

wine@testarossa.com  
testarossa.com  
Tasting Room Open  
11am to 5pm Daily